



EVERY WOMAN'S OPPORTUNITY

The Bulletin wants good home letters; good business letters; good helpful letters of any kind the mind may suggest. They should be in hand by Wednesday if each week. Write on but one side of the paper.

Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn.

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second; \$1.00 to third. Award made the last Saturday in each month.

EAT, DRINK AND BE MERRY, TEMPERATELY

Social Corner Poem.

Spring Housecleaning.

My wife has cleaned and polished things till they're as bright as new; there isn't a speck of dust or dirt on anything in the house, and the floor is driven snow and spotless as the floors, and I must scrape my shoes an hour before I go indoors.

Of course, our houses must be cleaned—at least, so say our wives—or like the heathen Eskimos, we'd leave our houses to rot, and our culture would be the while, or does it rank with shame? For I've been told the Eskimos are happier than clams. They do not tear their house apart, from roof to cellar stairs; they stack no chairs upon the lawn—these are neither lawn nor chairs; they lead the quiet, simple life, and gnaw the walrus bone; they're never seen a broom or mop, and coo's to them unknown.

The house is cleaner than a pin, and tears stream down my face, for nothing that I want is in the old, accustomed place. I cannot find the magazines I noted safely home, before began the carnival of spring and steam and foam. I cannot find the book I want, it's vanished from the case, no doubt it's in the coat bin now, or under the bed, or in the place I cannot find my Sunday shoes, I cannot find my hat, I cannot find the looking glass, cannot find the cat. I'm always snoring round the house for something that is lost, and squinting under cabinets, and down the bath exhaust. The more I look, the more it's lost, and so my temper's hurt; I cannot find my razor sharp, I cannot find my shirt.

And when I grumble and complain my wife remarks: "Stop, please! I'm sure you do not want to live like the Eskimos or Chinese."

I'm not so sure; the folks she names seem happy all the day; they never roll their wails and floors or scrape the grease away; the dust-disturbing implements, like mops, they never haul; they always know just where to go for anything they want—Walt Macon in April Mother's Magazine.

INQUIRIES AND ANSWERS.

END-LETTERS—Letters and cards received and mailed as you directed.

BALSAM FIR—Letter received and forwarded. Thanks for card.

SUNDONNET SUE—Letters received and forwarded and will be printed in due time. One correctly comprehended the situation.

BLADEBROS Pudding Recipe printed on May 15th should have read "one half cup of sugar" instead of two cups. Bladebros cannot be too sweet, but puddings can be.

READY—Cards received and forwarded to writers. Thanks for card.

DREAMER—Card received and mailed to Billie.

DOM PEDRO—Card received and sent to Joseph Doe.

Social Corner writers will learn with a thrill of sorrow that Goody Two-Shoes' father, who was ill in St. Joseph's hospital at Watlington, died the time his daughter died, recovered enough to be carried to the Memorial March 25. The remaining daughter lives in New London. Married and happy writes Mr. Starr was 80 last October. One of the two who lived in the house, they lived two doors from the camp ground, and the father said, "I have never been so happy as I have been since I read The Sky Pilot, by Ralph Connor, do so—a very good book; also Cap'n Eri, by Joseph Whittier."

One of my neighbors has all the best and latest reading going and is always "letting me use her library. It is a great pleasure."

I hope the Lord will spare me the use of my eyes as long as I live. He labor with me, my wife, J. E. T.

CHORE GIRL.

Social Corner Writers: March 30th was a red letter day to me. I never had a better time. Oh, that loaded table! Aunt Abby's beans, peas, and raisins, together with the delicious selections and speeches by child, maid and matron, old maid and spinster.

I am sorry to say No-Man came. The Bulletin ice cream capped the pleasures.

Aunt Abby kindly sent me an invitation.

Crimson Rambler deserves especial mention, she made and furnished the cutest and daintiest favors for all. There was nothing lacking to make the occasion perfect. Long live Aunt Abby and the Social Corner!

The Bean Leaf that was in the Social Corner some time ago. Good! I can vouch.

Wednesday at Willimantic. Most far for me. The spirit is willing but the flesh and body weak.

Let me have a word to read The Sky Pilot, by Ralph Connor, do so—a very good book; also Cap'n Eri, by Joseph Whittier.

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POLITE CONDUCT.

Dear Social Corner Sisters: If you wish to please others in your conversation, use of words to express your ideas, although your voice should be low. Be cool, collected, and self-possessed, using respectful and appropriate language. Always defend the absent person who is being spoken of, as far as truth and justice will permit.

Allow people that you are with to do their full share of the talking if the opinion he can accomplish. Beware of talking much about your self. Your merits will be discovered in due time, without the necessity of sounding your own praises.

Show the courtesy, when another person joins the group where you are, by relating an incident, or recaptulating what has been said, for the advantage of the newcomer.

Remember that the object of conversation is to entertain and amuse; the social gathering, therefore, should not be made the arena of dispute. Even slight mistakes and inaccuracies are well overlooked, rather than to allow inharmonious to present itself.

Remember that people are fond of talking about their own affairs. Give everyone an opportunity, and you will gain much valuable information besides being thought courteous and well bred.

Be patient. The foreigner cannot, perhaps, recall the word he desires; the speaker may be slow of speech;

you may have heard the story a dozen times; but even then you must evince interest, and listen patiently through. By so doing, you will win the esteem of the person with whom you are conversing.

MOUNTAIN LAUREL.

HELPING THE HELPLESS.

Dear Sisters of the Social Corner: After the cold winter days how we appreciate the coming spring, with the hope and courage. The new life God has promised us, must be like the beautiful spring days, with the opening buds on every leaf and tree, the song of birds, the balmy air and the blue sky above us.

When we contrast our peaceful country with the horrors of the war in other lands we can but feel our blessings and be content.

The Daughters of the American Revolution, 100,000 women of America, are to start campaigns for the relief of 3,000,000 destitute women and children of Belgium and northern France, and combatants in the war. This is a great and worthy cause. Mrs. D. A. R., says in behalf of the national board.

It is estimated that nearly 90,000,000 people in America have done nothing for the war sufferers. They have made no sacrifices. The majority have done all the giving. We are prosperous and happy, and the world is at peace. Great opportunity to demonstrate not only our patriotism, but its high ideals; to show to the world that we are not only small part in alleviating the suffering the war has brought on these innocent people.

These women will organize their friends into little bands and stand on every street corner, in front of every house, and in every public place, and in every theatre, and, if necessary, make a house to house canvass in every city and town for these helpless people. Let us Sisters of The Corner rally to help the cause. We can surely give five or ten cents, or what we feel we can give. Let us be generous. It is the widow's mite that will help the cause and make it a success. LAURA.

PLANNING FOR SUPPER.

Dear Editor and Social Corner Sisters: Here are a few recipes that may be of planning for supper:

Sandwiches: Cut a loaf of white bread in half-inch slices. Take a sandwich-cutter or top of a baking pan and cut out the slices. On each place put a slice of mild American cheese and two pieces of fine cured bacon. Put in oven until golden brown. Serve on a platter.

Celery Omelette: Four or five pieces of crisp, well-celery, cut into strips, wash and drain. Put in a saucepan with one pint cold water, salt well and let boil twenty minutes. Remove from fire and drain. Break six eggs in a bowl, season with salt and pepper and add a scant one-half cup of milk. Beat well. Heat a tablespoonful of butter in a saucepan, drop in eggs and celery, mix thoroughly and cook five minutes. Serve on hot platter garnished with celery tips.

Cereals and Cold Meats: Every housekeeper should keep on hand a supply of cereals, such as rice and macaroni, to do duty with left-over meat. Have some macaroni nicely boiled in slightly salted water, and cut into pieces about the size of a nut. Add a few bread crumbs, pepper and salt, and, if possible, a little poultry dressing. Mix well and serve hot, according to the quantity of meat and macaroni, which should be about equal. Bunch of boiled rice, a little of boiling water, steaming it for half an hour. Turn out on a hot platter and have a good meal. This is a nourishing and satisfying dish.

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Apple Whip: Set a pint